

STATE OF NEW JERSEY  
DEPARTMENT OF CHILDREN AND FAMILIES  
**OFFICE OF LICENSING/ INSPECTION/VIOLATION REPORT**

<b>Center Name:</b> Omni Two Dayschool	<b>Center ID#:</b> 100200282	<b>County:</b> Passaic
<b>Address:</b> 559 Ringwood Ave.	<b>City:</b> Wanaque	<b>Phone:</b> (862) 200-5125
<b>Fax:</b> (862) 200-5345		

**License Status:** R9/27/13, T12/27/13, T1/27/14, T3/27/2014, T9/27/2014, T12/27/2014, T3/27/2015

<b>Initial Inspection:</b> 5/21/2013	<b>Due Date(s):*</b>	5/26/2013	10/2/2013	11/22/2013	12/1/2013	12/10/2013
	<b>Date(s) Reinspection:</b>	9/24/2013	11/7/2013	11/26/2013	12/3/2013	12/27/2013
<b>Due Date(s):*</b>	1/3/2014	2/24/2014	3/21/2014	4/27/2014	5/29/2014	7/4/2014
<b>Date(s) Reinspection:</b>	1/24/2014	3/7/2014	3/27/2014	5/15/2014	6/20/2014	7/10/2014
<b>Due Date(s):*</b>	7/24/2014	8/29/2014	10/6/2014	11/5/2014	12/9/2014	
<b>Date(s) Reinspection:</b>	8/15/2014	9/22/2014	10/22/2014	11/25/2014	1/8/2015	

**Center is in compliance with requirements as of:** 1/8/2015 *\*Reinspection occurs on or soon after due date*

12/27 submit, 2/4/14 submit, 6/20/14PC, 7/10/14 - monitor 7/11 verbal of getting a camp certificate, 9/22/14 no one at center. Left message too. 10/22/14submit

**Renewal** ☒ **Initial** ☐ **Monitor** ☒ **Increase** ☐ **Age Change** ☐ **Relocation** ☐ **New Sponsor** ☐ **Space Evaluation** ☐ **Complaint #** 189

<b>Date Cited</b> M/D/Year	<b>Date Abated</b> M/D/Year	Based on a inspection(s) conducted by the Office of Licensing (OOL) the above date(s), the center needs to take the following actions in order to come into compliance with the MANUAL OF REQUIREMENTS FOR CHILD CARE CENTERS (N.J.A.C. 10:122):
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**Supervision, Staff/Child Ratios & Space**

		<input type="checkbox"/> 1. Provide 2 staff to work with the children: when 6 or more children are present; on trips; or with more than 12 school-age children on walks.
		<input type="checkbox"/> 2. Provide immediate access to 1 additional adult for the school-age program when it is permitted to operate with only 1 staff member present.
5/21/2013	11/7/2013	<input checked="" type="checkbox"/> 3. Ensure that children are supervised by a staff member at all times.

**Notes:** Staff placed children in an area to sleep and could not see them. See last page. ok. 9/24 staff leave room Rm 2 for supplies.

5/21/2013	11/26/2013	<input checked="" type="checkbox"/> 4. Develop and implement a method to keep track of all the children.
		<input type="checkbox"/> 5. Maintain required staff to meet ratios: when children are awake; sleeping; on premises during naptime.

**Notes:**

		<input type="checkbox"/> 6. Ensure that staff meet minimum age requirements and those below 18 years old are directly supervised staff at least 18 years old.
		<input type="checkbox"/> 7. Limit group size to 12 infants (under 18 months), 20 children for early childhood or 30 children for school-age
		<input type="checkbox"/> 8. Cease caring for children below 2 ½ years of age.
		<input type="checkbox"/> 9. Provide care for no more than 5 children below 2 ½ years of age if center has an E (Educational) Use Certificate of Occupancy (C.O.) issued prior to 11/5/03.
		<input type="checkbox"/> 10. Assign a primary caregiver for group of 4 infants and 6 toddlers.
		<input type="checkbox"/> 11. Post the center's license in a prominent location.
		<input type="checkbox"/> 12. Operate within the center's licensed capacity and within each room's capacity.

**Notes:**

		<input type="checkbox"/> 13. Identify and maintain space requirements for all rooms approved by the OOL for children's use; make unapproved space inaccessible to children.
		<input type="checkbox"/> 14. Ensure the children's health, safety and well-being.

**Notes:**

**Activities & Discipline**

		<input type="checkbox"/> 15. Ensure that staff interact with children and provide children with: free choice of materials; a mixture of active and quiet experiences; a mixture of staff-directed and child-selected activities.
		<input type="checkbox"/> 16. Provide a sufficient variety of age-appropriate activities.
		<input type="checkbox"/> 17. Provide age-appropriate time frames for each activity.
7/10/2014	11/25/2014	<input checked="" type="checkbox"/> 18. Provide enough supplies, furniture and equipment for the required activities.
		<input type="checkbox"/> 19. Plan and implement opportunities for school-age children's involvement in activity planning.

Note: If number is checked, see attachment page(s) for clarification.

		<input type="checkbox"/> 20. Take children outdoors daily.
		<input type="checkbox"/> 21. Prepare and post a written discipline policy including acceptable actions that staff members may take.
		<input type="checkbox"/> 22. Use positive methods of guidance and discipline consistent with children's age and developmental needs; prohibit corporal and/or emotional punishment.
Notes:		
		<input type="checkbox"/> 23. Ensure that school-age children participate in the development of discipline rules or are made aware the discipline rules.
<b>Nutrition &amp; Rest</b>		
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 24. Ensure that food provided by the center is stored, prepared and served in a sanitary manner.
		<input type="checkbox"/> 25. Serve lunch for children present from 11:00am to 1:00pm who have not eaten lunch and are at the center for at least 5 consecutive hours.
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 26. Provide the following additional food(s) for breakfast, lunch/dinner and/or snack:
Notes: Staff state that they do not serve the children lunch, but 2 children were served the same lunch. see back page		
		<input type="checkbox"/> 27. Serve snack for children attending the center for at least 3 consecutive hours and for all children attending after school.
		<input type="checkbox"/> 28. Provide age-appropriate seating for children who no longer need to be held for feeding.
		<input type="checkbox"/> 29. Provide a written feeding plan for children less than 12 months of age.
		<input type="checkbox"/> 30. Label each child's bottle with the child's name.
		<input type="checkbox"/> 31. Ensure that bottles are not propped when children are feeding.
5/21/2013	9/24/2013	<input checked="" type="checkbox"/> 32. Remove bottles when children have fallen asleep.
		<input type="checkbox"/> 33. Provide daily rest period for each child aged 18 months to 5 years who attends the center for 4 or more consecutive hours and as needed for each child below 18 months.
		<input type="checkbox"/> 34. Provide alternative activities for children who rest for 30 minutes and do not need more rest.
		<input type="checkbox"/> 35. Provide the following sleeping equipment and bedding: cots; 1"mats; cribs; playpens; sheets; blankets.
		<input type="checkbox"/> 36. Ensure that sleeping equipment is free of pillows and soft bedding when occupied by a sleeping child.
5/21/2013	11/26/2013	<input checked="" type="checkbox"/> 37. Identify and store individually each child's sleeping equipment and bedding.
		<input type="checkbox"/> 38. Provide enough light in rooms where children are napping to allow staff to see them.
9/24/2013	11/26/2013	<input type="checkbox"/> 39. Repair and/or replace sleeping equipment that is in disrepair.
		<input type="checkbox"/> 40. Ensure that mats used for rest and sleep are placed on a surface that is warm, dry and clean.
		<input type="checkbox"/> 41. Provide infants/toddlers with opportunities to leave their sleeping equipment to crawl, walk and play.
		<input type="checkbox"/> 42. Place children 18 months and younger in a face-up sleeping position unless indicated in writing by child's health care provider.
<b>Illnesses &amp; Accidents</b>		
		<input type="checkbox"/> 43. Designate an area where sick children can be separated from well children and provide rest equipment.
		<input type="checkbox"/> 44. Maintain illness log including: child's name; date; symptoms of illness observed; center's actions.
		<input type="checkbox"/> 45. Notify parents immediately of the following: head injury; bite that breaks the skin; fall from a height; injury requiring professional medical attention. Report other injuries by end of the day.
		<input type="checkbox"/> 46. Maintain an accident log that includes: name of child; date; time; location; description of accident/ injury; witnesses; type of first aid used; treatment/consultation by a doctor.
		<input type="checkbox"/> 47. For sick care programs: provide separate rooms/area and toilet facilities for sick and well children; install partitions/room dividers to separate children with different illnesses; provide liquid soap.
		<input type="checkbox"/> 48. Provide for children with chicken pox: isolation room; floor to ceiling barriers; separate toilet facilities.
<b>Administration &amp; Parent Involvement</b>		
		<input type="checkbox"/> 49. Provide access to a phone, and ensure someone receives and transmits messages to the center.
5/21/2013	11/7/2013	<input checked="" type="checkbox"/> 50. Develop a table of organization indicating lines of authority, responsibility and job descriptions.
9/24/2013	1/24/2014	<input type="checkbox"/> 51. Ensure that the director is scheduled to work 50 % of the center's daily operating hours.
7/10/2014	11/25/2014	<input type="checkbox"/> 52. Designate someone in the center to carry out the director's responsibilities when the director is absent.
7/10/2014	11/25/2014	<input checked="" type="checkbox"/> 53. Ensure that the head teacher, group teacher and program supervisor are scheduled to work for the required amount of time.
		<input type="checkbox"/> 54. Ensure that the head teacher/group teacher schedule time in other classrooms.
		<input type="checkbox"/> 55. Establish and maintain a staff substitute system.
		<input type="checkbox"/> 56. Hold parent/staff conferences semi-annually and upon request.
		<input type="checkbox"/> 57. Choose 1 of the following 4 options for parent involvement, and maintain documentation at the center: governing board; advisory committee; annual meeting; annual open house.

## Program Records

5/21/2013	1/8/2015	<input type="checkbox"/> 58. Complete and maintain at the center the staff records checklist.
Confidential Notes: center could not produce		
5/21/2013	1/8/2015	<input checked="" type="checkbox"/> 59. Ensure that Child Abuse Record Information (CARI) checks are completed as required for the sponsor and all regularly scheduled staff.
Confidential Notes: could not be produce. Volunteer interviewed could not produce hers when she looked through her personnel file		
5/21/2013	3/7/2014	<input type="checkbox"/> 60. Ensure that Criminal History Record Information (CHRI) checks are completed as required for the sponsor and all regularly scheduled staff.
Confidential Notes: could not be produced; 7/10/14 recite - ok		
5/21/2013	9/24/2013	<input checked="" type="checkbox"/> 61. Provide the following records for the director, head teacher, group teacher or program supervisor: education / training experience
		<input type="checkbox"/> 62. Hire and submit the required documentation for the following: director; head teacher; group teacher; program supervisor.
		<input type="checkbox"/> 63. Provide the required documentation for the director hired before March 21, 2005 who does not meet the qualification requirements specified in 10:122-4.6(b)1-3 demonstrating completion of: a) the Director's Academy; b) the National Administrator Credential; or c) 45 clock hours of staff development that includes all the subject areas as indicated in 10:122-4.6(b)4iii.
9/24/2013	3/7/2014	<input checked="" type="checkbox"/> 64. Provide complete orientation within two weeks of hire to all staff members in: center operations; policies and procedures; supervision; tracking; group size limits; primary caregiver responsibilities; release policy; discipline policy; health practices; evacuating the center; using fire alarms; recognizing and reporting child abuse/neglect.
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 65. Maintain record of annual staff training on use of fire alarms and emergency evacuation procedures.
		<input type="checkbox"/> 66. Ensure that new directors complete staff development in Understanding Licensing Regulations and Child Behavior Management within one year of hire.
9/24/2013	3/7/2014	<input type="checkbox"/> 67. Ensure that all full-time staff complete 8 hours annual training in the following core areas: child growth and development; positive guidance and discipline; health and safety.
9/24/2013	3/7/2014	<input type="checkbox"/> 68. Ensure that the director, head teacher, group teacher and program supervisor complete 20 hours or annual training in 1 or more of the following: Director's Academy; National Administrator ; Credential; equivalent staff development in nine specific management areas.
		<input type="checkbox"/> 69. Maintain a record of the date and purpose of the consulting head teacher's 2 monthly on-site visits.
5/21/2013	3/7/2014	<input checked="" type="checkbox"/> 70. Ensure that a staff member(s) who has current certified basic knowledge of first aid principles and CPR is at the center at all times when enrolled children are present.
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 71. Complete and maintain at the center daily time sheets for staff and children with arrival and departure times.
		<input type="checkbox"/> 72. Maintain a written outline of daily activities.
9/24/2013	11/25/2014	<input type="checkbox"/> 73. Complete and maintain at the center the children's records checklist.
Confidential Notes:		
		<input type="checkbox"/> 74. Submit the required OOL form certifying the center has reviewed the Department of Law and Public Safety (DLPS), Division of Consumer Affairs' (DCA), list of unsafe children's products and that there are no unsafe products in the center.
		<input type="checkbox"/> 75. Maintain at the center the DLPS, DCA, list of unsafe children's products and make available to center staff and parents of enrolled children.
		<input type="checkbox"/> 76. Ensure that the Universal Health Record is updated annually.
		<input type="checkbox"/> 77. Obtain written approval from the child's parent before administering medication to a child.
		<input type="checkbox"/> 78. Maintain medication records that include the following: child's name and parental authorization; name of the medication; illness being treated; dosage, frequency and other instructions; time and by whom the medication was administered; any adverse effects.
		<input type="checkbox"/> 79. Maintain at the center and distribute to parents a written policy on communicable disease management.
		<input type="checkbox"/> 80. Maintain on file and follow the written policy on the release of children.
		<input type="checkbox"/> 81. Develop an expulsion policy which includes: circumstances; methods to notify parents; sufficient time limits; reasons for immediate expulsion; parental receipt of the policy.
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 82. Obtain from parents and maintain at the center: blanket permission slips for walks; individual permission slips for field trips, including information on type of vehicle used and whether staff or parent will drive.
9/24/2013	11/7/2013	<input type="checkbox"/> 83. Maintain at the center documentation of a current comprehensive general liability insurance policy.

**Sanitation & Diapering**

5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 84. Wash and disinfect the following: toilet training chairs after each use; diapering surfaces after each use; toys mouthed by infants and toddlers after each use; mats after each use unless stored separately; sleeping equipment weekly; sheets and blankets weekly; tables before each meal.
		<input type="checkbox"/> 85. Use a commercial disinfectant or a staff-made solution of 1 tablespoon bleach per quart of water.
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 86. Ensure that children wash their hands with soap and running water: before intake of food; after using the toilet; after having a diaper change.
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 87. Ensure that staff wash their hands with soap and running water: before preparing or serving food; after assisting a child in toileting; after changing diapers; after contact with body fluids or secretions.
		<input type="checkbox"/> 88. Provide disposable rubber gloves for contact with blood or vomit.
		<input type="checkbox"/> 89. Change each child's diaper when wet or soiled.
9/24/2013	11/26/2013	<input checked="" type="checkbox"/> 90. Provide a diapering area within 15 feet of a sink not used for food preparation.
		<input type="checkbox"/> 91. Ensure that diapering does not take place in an area or on a surface used for food preparation.
		<input type="checkbox"/> 92. Maintain diapering surfaces as follows: flat; smooth; clean; dry; non-absorbent; in good repair.
		<input type="checkbox"/> 93. Place soiled disposable diapers in a closed container with a leakproof lining.

**Bathroom & Kitchen Facilities**

		<input type="checkbox"/> 94. Ensure all toxic substances and medications are inaccessible to children.
Notes:		
		<input type="checkbox"/> 95. Ensure that children cannot lock themselves in bathrooms.
		<input type="checkbox"/> 96. Provide bathroom supplies as follows: soap; toilet paper; individual/disposable towels; platforms.
		<input type="checkbox"/> 97. Securely fasten the bathroom equipment.
		<input type="checkbox"/> 98. Sand and paint rusted bathroom stall dividers.
		<input type="checkbox"/> 99. Ensure toileting privacy: for children (SA); when staff/adult uses the same toilet facility as children.
		<input type="checkbox"/> 100. Designate and visibly identify the staff/adult toilet facility.
		<input type="checkbox"/> 101. Provide 1 toilet facility and sink: on each floor used by children (EC); within 1 floor for children.(SA)
		<input type="checkbox"/> 102. Ensure hot tap water does not exceed 110 degrees Fahrenheit (EC) or 120 degrees Fahrenheit. (SA)
		<input type="checkbox"/> 103. Maintain in sanitary and operable condition: toilets; sinks; other plumbing fixtures.
		<input type="checkbox"/> 104. Provide a barrier to the kitchen area to prevent accidental access by children.
		<input type="checkbox"/> 105. Ensure microwave ovens are: out of children's reach; secured; not in use when children are in the area.
		<input type="checkbox"/> 106. Provide a working refrigerator, or access to a refrigerator, for perishable foods or medication.
		<input type="checkbox"/> 107. Ensure that food waste receptacles are lined and maintained in a sanitary condition.

**Health & Fire Safety**

		<input type="checkbox"/> 108. Provide and make accessible to staff; a fully standard first aid kit; an American Red Cross First Aid Manual or its equivalent.
		<input type="checkbox"/> 109. Post a sign in a prominent location to prohibit smoking when the center is operating.
		<input type="checkbox"/> 110. Prohibit smoking in all areas of the center when the center is operating; provide separate ventilation for areas where smoking is permitted when the center is not operating.
		<input type="checkbox"/> 111. Take necessary action to free the center of infestation by rodents and insects, provide documentation.
5/21/2013	9/24/2013	<input checked="" type="checkbox"/> 112. Obtain and maintain on file a current health certificate.
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 113. Obtain and maintain on file a current fire certificate.
8/15/2014	11/25/2014	<input type="checkbox"/> 114. Conduct and document monthly fire drills during each session provided at the center.
5/21/2013	9/24/2013	<input checked="" type="checkbox"/> 115. Ensure the center's fire protective systems are operative at all times.
5/21/2013	11/26/2013	<input checked="" type="checkbox"/> 116. Develop and post prominently on every floor of the center an emergency plan including evacuation, disaster and lockdown procedures.
		<input type="checkbox"/> 117. Post a diagram depicting: approved areas; evacuation routes; room identifications.
		<input type="checkbox"/> 118. Ensure that all exits and egress areas are unobstructed, and exit doors are easily operable.

Notes:

		<input type="checkbox"/> 119. Ensure that illuminated exit signs and emergency lighting are operable at all times.
		<input type="checkbox"/> 120. Ensure that fire extinguishers are serviced and tagged annually, and recharged if necessary.
		<input type="checkbox"/> 121. Remove excess storage and/or combustibles from the furnace room.
		<input type="checkbox"/> 122. Remove portable liquid fuel-burning or wood-burning heating appliances.
		<input type="checkbox"/> 123. Arrange cribs, playpens and cots to provide access to an unobstructed 3-foot wide aisle that exits out.
		<input type="checkbox"/> 124. Provide and maintain in good condition: handrails on all stairs with 3 or more risers; guardrails on all open sides of landing with intermediate guards spaced no more than 4 inches apart.
		<input type="checkbox"/> 125. Install window guards, with approval of the local fire official, or provide an alternative method to ensure that children cannot fall out of windows.
		<input type="checkbox"/> 126. Comply with the New Jersey Uniform Construction Code (NJUCC)/Fire Code:

Note: If number is checked, see attachment page(s) for clarification.

		<input type="checkbox"/> 127. Submit a copy of the final Certificate of Occupancy (CO) or Certificate of Continued Occupancy (CCO) that indicates the correct use group for the children served.
		<input type="checkbox"/> 128. Submit a copy of the Certificate of Approval, as issued by the local construction official, for changes in the building subject to the NJUCC requiring the issuance of a building permit.
<b>Environmental Safety</b>		
9/24/2013	11/7/2013	<input type="checkbox"/> 129. Complete and submit a DCF Renewal Attestation Form with the center's previous DEP approval letter attached and any other environmental documents if applicable.
		<input type="checkbox"/> 130. Submit a No Further Action Letter (NFA) or Child Care/Educational Facility Approval Letter from the Department of Environmental Protection (DEP), or Response Action Outcome Letter (RAO) from a Licensed Site Remediation Professional (LSRP) indicating that no further action is needed for the site on which the center is located. [Note: Check the DEP website at <a href="http://www.state.nj.us/dep/dccrequest">www.state.nj.us/dep/dccrequest</a> for the most current information.]
		<input type="checkbox"/> 131. Submit a water supply certification indicating the center is serviced by a public community water system demonstrated through a copy of a current bill from that water company.
		<input type="checkbox"/> 132. Submit current documentation from the DEP, Bureau of Safe Drinking Water (BSDW), for centers not on a public community water system. [Note: Check the DEP, BSDW website at <a href="http://www.state.nj.us/dep/dccrequest/safedrnk.htm">www.state.nj.us/dep/dccrequest/safedrnk.htm</a> or call (609) 292-5550 for more information.]
		<input type="checkbox"/> 133. Submit a letter of prior uses from the municipality, county or state indicating whether the building has ever housed a use classified under the NJUCC, NJSA, 5:23, as: Group F (factory/industry); Group H (high hazard); Group S (storage); Group B (dry cleaner or nail salon); Group A (funeral home); or Group M (gas station.)
9/24/2013	2/4/2014	<input checked="" type="checkbox"/> 134. Submit a current letter or other approval from the DHSS, Indoor Environments Program, for centers: a) co-located with a dry cleaner or nail salon; b) with one of the prior uses: F, H, S, B (dry cleaner, nail salon), A (funeral home) or M (gas station); c) located in a building built in 1978 or earlier; or d) located near a known hazardous area. [Note: <b>Contact DHSS prior to taking action</b> to confirm what is needed for your center. Call DHSS at (609) 826-4923 or email DHSS using the link at <a href="http://www.state.nj.us/health/coh/tsrp/iepc/cc_ieha.shtml">www.state.nj.us/health/coh/tsrp/iepc/cc_ieha.shtml</a> ]
9/24/2013	1/24/2014	<input type="checkbox"/> 135. Test for the presence of radon gas and post the test results in a prominent location.
		<input type="checkbox"/> 136. Provide documentation that the center: completed a lead paint risk assessment; follows an approved lead paint risk assessment management plan; verified the absence of a lead hazard; notified parents of a lead hazard; completed the recommended remedial action to alleviate the lead paint hazard.
		<input type="checkbox"/> 137. Provide documentation that the center: follows an approved asbestos management plan; verified the absence of asbestos hazard.
<b>Building Maintenance</b>		
		<input type="checkbox"/> 138. Keep all surfaces clean and in good repair.
Notes:		
		<input type="checkbox"/> 139. Replace, clean and/or secure all stained, broken and/or missing floor tiles and carpeting.
		<input type="checkbox"/> 140. Replace, clean and/or secure all stained, broken and/or missing ceiling tiles.
		<input type="checkbox"/> 141. Eliminate moisture resulting from leaks or seepage.
		<input type="checkbox"/> 142. Maintain the building structure to prevent drafts, leaks and infestation.
		<input type="checkbox"/> 143. Provide screens on: doors and windows used for ventilation; crawl spaces; attic spaces.
		<input type="checkbox"/> 144. Provide safety glass/protective guards for windows and glass located within 36 inches above the floor.
9/24/2013	11/26/2013	<input type="checkbox"/> 145. Provide protective covers for: electrical outlets; fluorescent tubes; incandescent light bulbs; fans.
		<input type="checkbox"/> 146. Provide and maintain suitable protective devices for radiators, steam and hot water pipes.
		<input type="checkbox"/> 147. Provide/maintain mechanical ventilation: in operating condition; clean; unobstructed; replace filters.
		<input type="checkbox"/> 148. Raise temperature to a minimum of 68 degrees Fahrenheit in all rooms used by children.
		<input type="checkbox"/> 149. Increase light in specific areas:
		<input type="checkbox"/> 150. Provide 1 of the 4 monitoring options listed in the manual.
		<input type="checkbox"/> 151. Ensure that doors in all interior rooms designated for use by children remain unlocked.
9/24/2013	1/24/2014	<input checked="" type="checkbox"/> 152. Ensure shelving is secure and not overloaded, and appliances are secured to a stable surface.
		<input type="checkbox"/> 153. Pad lally columns in areas used by children to a height of 48 inches (EC) and 72 inches (SA).
		<input type="checkbox"/> 154. Ensure that stairways are free of tripping hazards.
		<input type="checkbox"/> 155. Provide a barrier extending at least 5 feet above floor level.
		<input type="checkbox"/> 156. Repair and/or paint surfaces in specified areas:
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 157. Maintain indoor/outdoor garbage receptacles as follow: covered; emptied as needed; leakproof; clean.
9/24/2013	1/24/2014	<input checked="" type="checkbox"/> 158. Ensure that indoor and outdoor equipment is sturdy, safe and free of hazards.
Notes:		
<b>Outdoor Play Area, Equipment and Maintenance</b>		
		<input type="checkbox"/> 159. Provide and maintain in good condition a fence, enclosure or other barrier for the outside play area.

Note: If number is checked, see attachment page(s) for clarification.

		<input type="checkbox"/> 160. Provide a barrier, in addition to the fence, for outdoor play areas exposed to vehicular traffic.
		<input type="checkbox"/> 161. Grade or provide drains for the outside play area.
		<input type="checkbox"/> 162. Ensure that outdoor areas and play equipment are free from stagnant water.
5/21/2013	1/24/2014	<input checked="" type="checkbox"/> 163. Provide and maintain play equipment to meet public playground design standards (ASTM F-1487) as specified by the Consumer Product Safety Commission (CPSC). (Not for profits by 10/18/14)
		<input type="checkbox"/> 164. Ensure play equipment is specifically age-appropriate for the ages served.
		<input type="checkbox"/> 165. Repair or remove broken/rusted toys in the outdoor play area.
		<input type="checkbox"/> 166. Provide and maintain resilient surfacing (ASTM F-1292) and use zones under all play equipment that subjects children to a fall as specified by the CPSC.
		<input type="checkbox"/> 167. Ensure that any community playground equipment used by the children complies with applicable provisions of the Playground Safety Subcode.
		<input type="checkbox"/> 168. Select an area for children's outdoor play that is adjacent to or within close proximity of the center.
		<input type="checkbox"/> 169. Ensure the safety of the children on route to the outdoor play area.
		<input type="checkbox"/> 170. Remove debris and overgrown vegetation in the outdoor play area.
		<input type="checkbox"/> 171. Ensure that hazardous plants are not kept in the center or near outside areas used by children.
		<input type="checkbox"/> 172. Ensure that sand in the outdoor play area is asbestos-free and maintained in a sanitary manner.
		<input type="checkbox"/> 173. Provide 150 square feet of outdoor space for 5 children and 30 square feet for each additional child.
		<input type="checkbox"/> 174. Limit the number of children using the outdoor play area to the maximum capacity.
		<input type="checkbox"/> 175. Cease using dump and fill wading pools.
		<input type="checkbox"/> 176. Ensure swimming pools/natural bathing places used by children comply with applicable provisions of the Public Recreation Bathing Rules, as specified in NJAC 8:26, and with applicable provisions of the Building Subcode and Barrier-Free Subcode of the NJUCC, as specified in NJAC 5:23.
		<input type="checkbox"/> 177. Ensure that children using swimming pools or natural bathing facilities are supervised in accordance with applicable provisions of the N.J. Youth Camp Safety Act rules, as specified in NJAC 8:25.
		<input type="checkbox"/> 178. Provide lighting in parking areas, walkways and other exterior areas used by center occupants at night.
		<input type="checkbox"/> 179. Take necessary action to remove outdoor hazards.



**ALERT:** Effective 6/28/11, cribs manufactured, sold, or leased in the United States must comply with new federal standards. Effective 12/28/12, child care centers must have compliant cribs in their facilities. For more information on crib safety and safe sleep environments for infants, refer to CPSC's crib information center at [www.cpsc.gov/info/cribs/index.html](http://www.cpsc.gov/info/cribs/index.html).

- ☐ Director/Designee confirmed center does not provide or arrange for the provision of transportation of children.
- ☒ For centers providing transportation, see attached Transportation Inspection/Violation page.

		Date
Inspector Signature	Director/Designee Signature	5/21/2013
Jennifer Thiel, Paula Oswald, Dessie Minella		

Transportation		
5/21/2013	11/7/2013	<input checked="" type="checkbox"/> 180.Maintain transportation records at the center as follows: record of each child transported; copy of driver(s) license(s); name, address and vehicle assignment for additional adult(s) on vehicle(s); copy of insurance, registration, inspection and maintenance records for each vehicle; record of semi-annual
		<input type="checkbox"/> 181.Ensure that the driver of a school bus conducts 2 emergency evacuation drills annually.
		<input type="checkbox"/> 182.Ensure that each driver of a Type I or Type II School Bus possesses a valid Commercial Driver License (CDL) in at least a Class B or Class C, with a passenger endorsement.
		<input type="checkbox"/> 183.Ensure that each driver of a Type II School Vehicle possesses a valid CDL in at least a class C, with a passenger endorsement.
		<input type="checkbox"/> 184.Ensure that each school bus or school vehicle is equipped with either "S1" or "S2" plates, as applicable, and meets all applicable provisions as specified in the Manual.
		<input type="checkbox"/> 185.Ensure that each vehicle used to transport children has a valid inspection sticker issued by the Motor Vehicle Commission (MVC).
		<input type="checkbox"/> 186.Ensure that each vehicle used to provide transportation of enrolled children to and from the center is equipped with: 3 triangular portable red reflector warning devices; a removable first-aid kit: a fully charged and securely mounted fire extinguisher; all-weather radial or snow tires as needed.
		<input type="checkbox"/> 187.Maintain the interior and exterior of each vehicle in a clean and safe condition, with clear passage to operable doors.
		<input type="checkbox"/> 188.Ensure that the number or persons transported does not exceed the manufacturer's prescribed occupancy of the school bus or school vehicle, and/or the number of operable seat belts.
		<input type="checkbox"/> 189.Ensure that all children are transported in seats that meet federal motor vehicle safety standards.
5/21/2013	11/7/2013	<input checked="" type="checkbox"/> 190.Cease the transportation of children in vehicles which violate MVC and DCF regulations.

Hide Section

#	Date Cited	Date Abated	Inspection/Violation Report Attachment	
3	5/21/2013	11/7/2013	Staff did not prevent the children from wandering off to an area where the staff could see the children at all times. Ensure that staff are retrained in proper supervision and submit the retraining document with staff signatures to OOL.	Delete
4	5/21/2013	1/24/2014	Staff took the children on a field trip and did not keep accurate information to show where children were at all times of the day. Two children joined the fieldtrip at the location of the fieldtrip, but the staff did not record that these children came later and then where brought back to the school. Ensure that a method to track children is developed and maintained at all times. Ensure that staff are retrained in tracking and submit the retraining document with staff signatures to OOL. 9/24/13 need proof of requested training	Delete
24	5/21/2013	1/24/2014	Food was observed in bowls waiting to be served at lunch time. The soup was prepared and left out for over 30 minutes before it was consumed by the children. Ensure that any and all food that is provided, whether by the parent or the center, and/or prepared at lunch time and served immediately. Food cannot be left out. It must remain in the refrigerator or warmed only before it is to be consumed. Ensure that staff are retrained in proper food preparation and submit the retraining document with staff signatures to OOL.	Delete
26	5/21/2013	1/24/2014	Children were served cup of noodles and were not given anything else. The center must ensure that when food is provided to the children that all food groups and quantities must be provided for each child.	Delete
32	5/21/2013	1/24/2014	An 18 month old child was observed in her playpen napping and her bottle was still in the crib. Child had been put down to nap prior to inspection. Staff did not remove the bottle. Ensure that staff are retrained and submit the retraining document with staff signatures to OOL.	Delete
37	5/21/2013	11/27/2013	Playpens and sheets and blankets were not labeled.	Delete
50	5/21/2013	1/24/2014	Center must submit a table of organization. On the day of the investigation, interviews revealed conflicting information regarding who credentialed staff were and their lines of authority.	Delete
61	5/21/2013	9/24/2013	Submit credentials for Director, consulting head teacher or head teacher, group teacher, and program supervisor.	Delete
65	5/21/2013	1/24/2014	Staff were unaware why the fire panel was in trouble and actions needed to taken. Ensure that staff are retrained and submit the retraining document with staff signatures to OOL.	Delete
70	5/21/2013	3/7/2014	One staff person was left with 3 children and CPR and First Aid could not be produced to demonstrate that a certified staff person is with the children at all times.	Delete
71	5/21/2013	1/24/2014	Staff sign in/out records (time cards) could not be produced. Children's sign in/out documents were not accurate. Not all the children were signed in and two children were already signed in for 3:30pm arrival when it was noon. Ensure that all staff and children are signed in/out accurately and daily. Ensure that the records are kept on site.	Delete
82	5/21/2013	1/24/2014	3 fieldtrip permission forms were found on a shelf on the day of the investigation. The forms were incomplete, and there were no forms for two additional children that attended the trip and returned to the center on the van.	Delete
84	5/21/2013	1/24/2014	Ensure that tables and high chairs are washed and disinfected before food is served. Ensure that staff are retrained in proper sanitation and submit the retraining document with staff signatures to OOL.	Delete
86	5/21/2013	1/24/2014	Children's hands were not washed with soap and running water. The staff used a baby wipe to clean their hands before giving them lunch. Ensure that staff are retrained in proper sanitation and submit the retraining document with staff signatures to OOL.	Delete
87	5/21/2013	1/24/2014	Staff did not wash their hands before serving the children their lunch. Ensure that staff are retrained in proper sanitation and submit the retraining document with staff signatures to OOL.	Delete
112	5/21/2013	9/24/2013	Health certificate has expired.	Delete
113	5/21/2013	1/24/2014	Fire certificate could not be located and local officials stated that they believed that it had expired. Locals also stated that the certificate must be posted at all times.	Delete
115	5/21/2013	9/24/2013	The center's fire panel was in trouble at the time of the investigation. The local fire and building officials were contacted by OOL. None of the staff present nor any that returned from the fieldtrip knew what to do to address the issues nor had they noticed that the panel was in trouble. 9/24/13 - panel in trouble, reset and now working.	Delete
116	5/21/2013	11/26/2013	The disaster and lockdown procedures were posted as required, but review of the information printed on the form revealed that the center intends to use the basement in case they have to evacuate the building. Ensure that an alternate shelter/building is designated for evacuation. Seek the local officials for guidance.	Delete
157	5/21/2013	1/24/2014	Ensure that all garbage cans utilized to discard food are kept covered. Several cans were uncovered and there were no covers available.	Delete
163	5/21/2013	1/24/2014	Remove all climbing equipment from the play area. The play area does not have enough space to accommodate the required use zone and the equipment does not meet the ASTM F 1487 nor ASTM F 2373.	Delete
180	5/21/2013	11/7/2013	Children were observed being transported by a staff member or a driver, interviews were not conclusive. The center could not produce a CDL license with a passenger endorsement for the person driving the van used on the fieldtrip. Interviews with the sponsor revealed that they had hired a person with the required documentation to drive a conforming vehicle, but they no longer for the center.	Delete
64	9/24/2013	3/7/2014	Ensure current staff have completed orientation.	Delete
90	9/24/2013	11/26/2013	Ensure staff wash hands at sink not used for food preparation. Staff changed diaper then washed hands in kitchen sink.	Delete
134	9/24/2013	2/4/2014	Submit a current letter from DOH for center located in a building built before 1978.	Delete
145	9/24/2013	11/26/2013	Provide protective coverings for electrical outlets.	Delete
152	9/24/2013	1/24/2014	Ensure TVs are secured to stable surface if in center.	Delete



#	Date Cited	Date Abated	Inspection/Violation Report Attachment	
158	9/24/2013	1/24/2014	Remove extra stored inside port-a-cribs. Store elsewhere.	Delete
61	12/3/2013	9/24/2013	Provide education and experience for head teacher. Need transcript for candidate.	Delete
			NOTE: 12/3/2013 Staff previously at this site left to go to West Milford. New staff at this site need to complete required paperwork for them on items cited.	Delete
18	7/10/2014	11/25/2014	Provide enough supplies and furniture and equipment for schoolage children. 8/15/14 schoolage children seating in preschool chairs with board games visible.	Delete
60	7/10/2014	1/8/2015	Ensure volunteer staff have criminal history information checks completed.	Delete
190	7/10/2014	8/15/2014	After a verbal acknowledgment of transporting the children between sites with the use of a non-conforming vehicle and after the inspector indicated to cease transporting immediately, the inspector observed a blue van transporting about 10-12 schoolage children between centers. It was observed that the van pulled into the driveway and after seeing the inspector, pulled back out again. Later the inspector was informed that they were not there but on a field trip to the local park. 8/15/14 letter received	Delete
53	7/10/2014	11/25/2014	Ensure director and program supervisor are scheduled to work for the required amount of time.	Delete
51	7/10/2014	1/24/2014	Ensure director is scheduled to work 50% of the center's daily hours of operation.	Delete
82	7/10/2014	1/8/2015	Informed the center was on a field trip to local park on 7/10. Verify permission.	Delete
			NOTE: 8/15/2014 Presented with a provisional camp license #21892 dated July 25, 2014. Address of camp and address of child care center is the same. School-age children from camp and day care schoolage and younger co-mingle. Question the approval of dual licenses at this site. Phone call and message left with Department of Health.	Delete
59	5/21/2013	1/8/2015	As of 11/25/14 still need sponsor representative child abuse record information.	Delete
61	11/25/2014	1/8/2015	Submit documentation for head teacher or group teacher. 1/8/15 - Ann still as head teacher.	Delete